

use with any type of food product, particularly but not necessarily with dough products and batter product. Preferred toppings can be icings or frostings, dairy-type toppings, cheeses, syrups, dressings, spicy or hot toppings, fruit or vegetable sauces, etc. In other words, the inventive formulations can be used to prepare a variety of toppings having reduced freezing and/or melting points, and preferably being fluid at reduced temperatures such as 32° F. or 0° F.

[0011] An aspect of the invention relates to a packaged food product comprising a frozen food product such as a batter or dough product, and a packaged topping. The topping, if exposed to room temperature for a time taken to warm the food product, is sufficiently fluid that the topping can be applied to the food product by dipping the food product in the topping composition. The frozen food product may be partially or fully cooked.

[0012] Another aspect of the invention relates to a method of preparing a food product. The method comprises: providing a packaged food product comprising a frozen food product and a topping which if exposed to room temperature for a time taken to warm the frozen food product is sufficiently fluid that the topping can be applied to the food product by dipping the food product in the topping; warming the frozen food product; and applying the topping to the food product, preferably by dipping the food product in the topping.

[0013] Yet another aspect of the invention relates to a food topping comprising fat, flavoring, water, high-fructose corn sweetener, and water-activity reducing agent. The topping is sufficiently fluid at OF that the topping can be applied to a food product by dipping the food product in the topping.

BRIEF DESCRIPTION OF THE DRAWINGS

[0014] **FIG. 1** is a view of an embodiment of a food product as described herein.

[0015] **FIG. 2** is a view of an embodiment of a filled food product as described herein.

DETAILED DESCRIPTION

[0016] **Packaged Food Product**

[0017] The invention contemplates packaged food products that include a food product and a topping. The food product preferably comprises a dough product, a batter product, or the like, preferably cooked or at least partially cooked, and frozen. The food product and the topping can be sold together, in combination, as a single packaged, frozen or refrigerated food product (the term “packaged food product” will be used herein to refer to the combination of the “frozen food product”—also referred to as the “food product”—and the topping, combined in a packaged form, which package may include single or multiple servings of the food product and/or topping). Examples of preferred embodiments of packaged food products include breakfast foods such as pastries, strudels, donuts, or donut-sticks sold in a packaged combination with an icing topping; a batter product such as a waffle or pancake product sold in combination with a syrup topping, or a crepe product in combination with a fruit or other topping; a biscuit product with a desired topping; cinnamon-flavored rolls in combination with an icing; bagels or bagel-sticks in combination with a

dairy topping such as a cream cheese topping; a soft pretzel in combination with a cheese or cheese-flavored topping; and bread sticks in combination with a pizza (e.g., tomato) sauce.

[0018] The topping can be included in the packaged food product in multiple packages suitable for individual servings, having a size and configuration to allow the food product to be dipped in the container. The food product can be sold in a reduced-temperature, e.g., frozen state, and may be consumed as such, or may be thawed or maintained at a refrigerated temperature, and is preferably warmed prior to consumption. The topping of the packaged food product can be subjected to a wide range of temperature conditions, from frozen to thawed and refrigerated temperatures, to room temperature (e.g., 25° C.), and ultimately, if contacted with a warmed food product, to the temperature of the warmed food product.

[0019] **Food Product**

[0020] The food product of the packaged food product can be any food product that can usefully or desirably be frozen (e.g., at a temperature below 32° F.) and eaten (in a frozen, thawed, or warmed state) with a topping. The food product may be fried, baked, or otherwise fully or partially cooked. Preferred food products include dough products, batter products, and similar types of food products. Examples include a donut or donut-stick; a cake or cookie product; roll; pastry; strudel; croissant; bun; biscuit; crust; breakfast products such as a waffle, pancake, crepe, or the like; bagel or bagel stick; soft pretzel; bread such as French bread, rye bread, or bread stick; sticky bun; and other similar or different food products. In some preferred embodiments, dough products are sweetened donut-like products, preferably partially or fully cooked by frying, and most preferably shaped in the form of multi-part sticks or stick-like dough products that are fixed to one another, but that can be easily pulled apart and separately dipped in a topping. The dough product may optionally be filled, e.g., with sweet or savory filling. Alternatively, the food product could be an entirely different type of food product, for use with a topping, such as a vegetable, potato, or egg-based or containing product, suitable for use with a topping.

[0021] Such food products, including dough products, batter products, and others, can be produced by known methods using known ingredients, any of which can be useful for producing a food product for use according to the invention. And while the following disclosure relates particularly to exemplary dough compositions, this does not imply any limitation on the food product used according to the invention; the invention contemplates the use of any food product in combination with a topping described below, e.g., in a packaged food composition.

[0022] **Dough Composition**

[0023] A dough product, for example, can be prepared by cooking a dough composition, which can be prepared from ingredients generally known in the dough composition or bread-making art, typically minimally including flour, a liquid component, and a leavening agent, and optionally including such additional ingredients as fat components, salt, sweeteners, dairy products, egg products, processing aids, emulsifiers, particulates, added flavorings, and the like.

[0024] The flour component can be any suitable flour or combination of flours, including glutenous and nongluten-